

VEGETABLES

SML (6 people), MED (8-12 people), LRG (16-22 people), XL (24-28 people)

ROASTED OR FRIED POTATOES \$30 / \$69 / \$116 / \$149  
Extra-virgin olive oil and herbs

SAUTÉED PEPPERS & ONION \$32 / \$74 / \$121 / \$154  
Mixed bell peppers and onions

SEASONAL ROASTED VEGETABLES \$36 / \$82 / \$138 / \$169  
Squash, Brussels sprouts, broccoli, and local organic carrots

GRILLED VEGETABLES \$36 / \$82 / \$138 / \$169  
Zucchini, eggplant, or asparagus

MASHED POTATOES \$36 / \$82 / \$138 / \$169  
Grass-fed butter, cream, and garlic

GREEN BEANS \$36 / \$82 / \$138 / \$169  
Sautéed with garlic, extra-virgin olive oil, and chillies

SICILIAN CAPONATA \$37 / \$84 / \$142 / \$174  
Eggplant, celery, tomatoes, onions, peppers, parsley, olives, and capers

BAKED CAULIFLOWER \$37 / \$84 / \$142 / \$174  
Cauliflower florets, béchamel, mozzarella, and Parmesan

PLATTERS

*Sizing: SML (8 people), MED (18-20 people), LRG (25-30 people)*  
*\* Specialty cheese and meats may have an additional charge. All Platters can be mixed or customized to your liking*

ANTIPASTO \$65 / \$129 / \$159  
Olives, peppers, eggplant strips, marinated mushrooms, artichokes

MEAT \$79 / \$154 / \$194  
A selection of cured, smoked and air-dried meats

CHEESE \$96 / \$172 / \$215  
Assorted local and international cheeses

MEAT AND CHEESE \$82 / \$142 / \$192  
Selection of our finest cheeses and cured meats

MEAT, CHEESE, AND ANTIPASTI \$85 / \$174 / \$199

CHARCUTERIE BOX \$16 / person  
Selection of our finest cheeses, cured meats, antipasti, dry fruits, taralli & gourmet crackers. Minimum order 4ppl

CHARCUTERIE BOARDS \$18.99 / person  
A beautifully curated wooden board featuring a selection of our finest cheeses, premium Italian cured meats, marinated antipasti, dried fruits, and a variety of crisp taralli & gourmet crackers. This board is designed to impress and delight. Minimum order 10ppl and \$100 refundable deposit is required for the wooden board.

SANDWICH PLATTER \$89 / \$159 / \$204  
*Sizing: SML-8 sandwiches (16 halves), MED-15 sandwiches (30 halves), LRG-20 sandwiches (40 halves)*  
An assortment of freshly prepared sandwiches served on soft Portuguese buns cut in half for easy sharing. Perfect for meetings, parties, and group gatherings. Selections include a variety of cold cuts, cheeses, fresh vegetables, tuna salad, and egg salad.

BURRATA PLATTER \$76 / \$132 / \$164  
Fresh Italian burrata served with roasted red pepper spread, extra-virgin olive oil drizzle and crostini

VEGGIE PLATTER \$68 / \$118 / \$149  
An array of fresh-cut seasonal vegetables and sour cream & dill dip

SEASONAL FRUIT PLATTER \$79 / \$139 / \$179  
Assorted seasonal fresh fruits

BUILD YOUR OWN BURGER BAR

Customize your perfect burger with our fully loaded burger bar. \$195 / dozen

Includes soft Portuguese buns, a variety of condiments, and your choice of our house-made patties: Beef, Chicken, or Veggie.

Premium Toppings (no extra charge): cheese, crispy bacon, sautéed mushrooms, onions, crisp lettuce, sliced tomato, and pickles (add golden French fries for just \$4 per person)

GOURMET SANDWICHES

STEAMWORKS SHORT RIB \$20.25  
12-hour beer braised, red pepper spread, provolone, garlic mayo, crispy onions, and arugula

BRISKET SANDWICH \$20.25  
Overnight braised, red pepper spread, provolone, garlic mayo, crispy onions, and arugula

PORCHETTA SANDWICH \$20.25  
Roast pork belly, crispy skin, provolone, salsa verde, pickled onions, tomato, and arugula

ANGELO \$20.25  
Three meatballs, Mamma’s tomato sauce, provolone, garlic mayo, fresh basil, and Parmesan

CLASSIC PARM \$19.95  
Choice of chicken, veal, or eggplant, tomato sauce, mayo, provolone, Parmesan, and arugula

BURRATA & TOMATO \$19.95  
Fresh tomato, Italian burrata, extra-virgin olive oil, aged balsamic, arugula

MORTADELLA MELT \$17.00  
Triple layered mortadella, provolone, garlic mayo, tomato, and arugula

DELI SANDWICHES \$13.50  
Freshly prepared sandwiches on soft Portuguese buns, filled with cold cuts, cheeses, fresh vegetables.

*\*Ask about our “Do-It-Yourself” sandwich stations where almost any of our above sandwiches and more can be served at your event with the meat, sides, bread, and toppings all on platters where guests put their own sandwich together*

DESSERT

TIRAMISU \$30 / \$66 / \$110  
Espresso-soaked ladyfingers, whipped mascarpone, cocoa  
SML (4-8 people), MED (10-12 people), LRG (16-20 people)

LEMON TART \$55 / each  
10 inches buttery crust filled with silky lemon curd

NONNA’S POTATO DONUTS \$39 / dozen

SICILIAN CANNOLI \$56 / dozen  
Shells filled with a choice of ricotta, limoncello, pistachio, or chocolate cream

ASSORTED ITALIAN PASTRIES \$52 / dozen

BREAKFAST ITEMS

BAKED GOODS \$5 each  
Croissants, Danishes, and apple turnovers

BREAKFAST SANDWICH \$14 each  
Free-range scrambled eggs, prosciutto cotto, provolone and arugula

HAM & CHEESE CROISSANT \$11 each

BREAD

PORTUGUESE BUNS \$11 / dozen  
ROSETTA BUNS FROM PUGLIA \$13 / dozen  
GARLIC BREAD toasted baguette slices \$26 / dozen  
FOCACCIA SLAB \$42 / slab

DRINKS

ITALIAN WATER \$3.00 each  
Natural or Carbonated (500ml)  
SAN PELLEGRINO \$3.25 each  
Sparkling Italian sodas - lemon, orange, or grapefruit (355ml)  
FENTIMANS SODAS \$4.50 each  
Various flavours (275ml)  
SAN BENEDETTO ICED TEAS (lemon or peach) \$4.25 each  
FRESH SQUEEZED ORANGE JUICE \$15.99 / litre

*\* Drink prices do not include applicable recycling deposits*

SERVICES & RENTALS

While this menu serves as a helpful guide, feel free to leverage our chefs' years of experience to create a custom menu tailored to your event's unique needs. Please note that prices do not include applicable taxes and gratuity.

- Chafing Dish Rental \$30 each
- Chafing Dish Deposit (refundable) \$60 each
- Black Tray Warmer \$30 each
- Black Tray Warmer Deposit (refundable) \$150 each
- BBQ Equipment Rental and service fee (non-refundable) \$300 each
- Service – Chef \$100 / hour
- Service – Asst. Chef \$50 / hour
- Service – Event Manager \$50 / hour
- Service – Bartender / Server / Attendant \$35 / hour

DELIVERY CHARGES

- Delivery Charge – Burnaby \$30
- Delivery Charge – North Vancouver \$60
- Delivery Charge – West Vancouver \$60
- Delivery Charge – East Vancouver \$40
- Delivery Charge – Downtown Vancouver \$60
- Delivery Charge – Coquitlam \$60
- Deliver Charge – Port Coquitlam \$60
- Delivery Charge – Other Locations \$60 & up

FINE PRINT

- Staff service requires a 4-hour minimum per staff member.
- Equipment rentals must be returned within 2 days of order delivery.
- A 50% deposit is required to confirm your order.
- Invoices must be paid in full by credit card before delivery.
- Cancellations require at least 48 hours’ notice. Deposits are non-refundable for cancellations made within 48 hours of the scheduled pickup or delivery.
- Please discuss food allergies and sensitivities with chef at time of order.
- Orders over \$250 are subject to a 12% gratuity; orders over \$1000 are subject to a 15% gratuity.
- Online orders placed through our website are not final until you have received a confirmation e-mail or phone call.

*\* Version: September 2026 - Prices are subject to change without notice based on market fluctuations.*



CATERING MENU



{eat well...live well}

778-991-4831

catering@cioffsgroup.com 4150 Hastings Street, Burnaby

COLD APPETIZERS

|                                                                                                                                                                                                                                                                                                                                             |              |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| TOMATO & BOCCONCINI SKEWERS                                                                                                                                                                                                                                                                                                                 | \$58 / dozen |
| Fresh basil and balsamic glaze                                                                                                                                                                                                                                                                                                              |              |
| PROSCIUTTO & MELONE                                                                                                                                                                                                                                                                                                                         | \$56 / dozen |
| Cantaloupe melon wrapped with Italian prosciutto                                                                                                                                                                                                                                                                                            |              |
| ZUCCHINI INVOLTINI                                                                                                                                                                                                                                                                                                                          | \$58 / dozen |
| Grilled zucchini rolled with speck and ricotta                                                                                                                                                                                                                                                                                              |              |
| SIGNATURE CROSTINI <i>(minimum 1 dozen per type)</i>                                                                                                                                                                                                                                                                                        | \$62 / dozen |
| Classic toasted baguette featuring premium ingredients like prosciutto & fig jam, smoked salmon & dill crème, or burrata                                                                                                                                                                                                                    |              |
| <ul style="list-style-type: none"><li>Bocconcini, prosciutto &amp; basil pesto</li><li>BC wild smoked salmon, cream cheese &amp; capers</li><li>Local mushrooms, Italian burrata &amp; extra-virgin olive oil</li><li>Spicy Calabrian sausage, creamy ricotta</li><li>Tomato, red onion, extra-virgin olive oil &amp; fresh basil</li></ul> |              |

HOT APPETIZERS

|                                                                                                                                                         |                       |              |                  |              |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|--------------|------------------|--------------|
| ARANCINI                                                                                                                                                | <i>Appetizer size</i> | \$56 / dozen | <i>Meal size</i> | \$69 / dozen |
| Deep-fried Carnaroli risotto balls, crispy on the outside, creamy on the inside                                                                         |                       |              |                  |              |
| Choose from the following delicious fillings:                                                                                                           |                       |              |                  |              |
| <ul style="list-style-type: none"><li>Classic Beef Ragù</li><li>Spinach &amp; Parmesan</li><li>Prosciutto &amp; Mozzarella</li><li>Mozzarella</li></ul> |                       |              |                  |              |
| PUFF PASTRY ROLLS                                                                                                                                       |                       | \$58 / dozen |                  |              |
| Flaky, golden pastry filled with savoury ingredients, served warm. Choose one of the following fillings:                                                |                       |              |                  |              |
| <ul style="list-style-type: none"><li>Italian sausage</li><li>Prosciutto and mozzarella</li><li>Feta and spinach</li></ul>                              |                       |              |                  |              |

|                                                                               |              |
|-------------------------------------------------------------------------------|--------------|
| CIOFFI’S FAMOUS MEATBALLS                                                     | \$66 / dozen |
| Cucina’s original recipe served with Mamma Cioffi’s tomato sauce and Parmesan |              |

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|---------------------------------------------------------|--------------|
| POTATO CROQUETTES                                       | \$54 / dozen |
| Breaded and fried mashed potato, served with herb aioli |              |

|                                                                                                                                 |                                                                                                                                                                 |
|---------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| GRILLED SKEWERS                                                                                                                 |                                                                                                                                                                 |
| Tender, marinated skewers infused with bold, aromatic spices and grilled over open flame. Order by the half dozen or full dozen |                                                                                                                                                                 |
| Available Options:                                                                                                              |                                                                                                                                                                 |
| <ul style="list-style-type: none"><li>Chicken</li><li>Pork</li><li>Beef</li><li>Lamb</li><li>Prawn</li><li>Veggie</li></ul>     | <ul style="list-style-type: none"><li>\$33 / \$66</li><li>\$33 / \$66</li><li>\$44 / \$88</li><li>\$48 / \$96</li><li>\$45 / \$90</li><li>\$30 / \$60</li></ul> |

SALADS

|                                                                                 |                             |
|---------------------------------------------------------------------------------|-----------------------------|
| <i>SML (4 people), MED (8-12 people), LRG (16-22 people), XL (24-28 people)</i> |                             |
| HOUSE                                                                           | \$29 / \$54 / \$84 / \$106  |
| Mixed greens, heirloom cherry tomatoes, shredded carrots, balsamic vinaigrette  |                             |
| ITALIAN POTATO                                                                  | \$32 / \$52 / \$86 / \$114  |
| Tomatoes, red onion, bell peppers, chives, extra-virgin olive oil & oregano     |                             |
| CAESAR                                                                          | \$32 / \$62 / \$104 / \$138 |
| Lettuce, classic house-made Caesar dressing, crispy bacon, Parmesan, croutons   |                             |
| ROASTED CAULIFLOWER                                                             | \$35 / \$78 / \$138 / \$169 |
| Chickpeas, carrots, paprika, toasted almonds, vinaigrette                       |                             |

SALADS *continued...*

|                                                                                            |                             |
|--------------------------------------------------------------------------------------------|-----------------------------|
| CAPRESE                                                                                    | \$39 / \$84 / \$145 / \$179 |
| Fresh local tomatoes, bocconcini, arugula, and aged balsamic                               |                             |
| <i>*Substitute bocconcini with burrata +\$8 / +16 / +24 / +36</i>                          |                             |
| GREEK                                                                                      | \$35 / \$78 / \$138 / \$169 |
| Cucumber, cherry tomatoes, feta, peppers, olives, oregano, lemon vinaigrette               |                             |
| MEDITERRANEAN PASTA                                                                        | \$35 / \$78 / \$138 / \$169 |
| Fusilli, sun-dried tomatoes, basil pesto, olives, feta, red onions, extra-virgin olive oil |                             |
| <i>*Substitute fusilli with orzo, quinoa or gluten-free pasta</i>                          |                             |

PIZZA

*Our hand-stretched pizza is made with real mozzarella, house-made tomato sauce, and premium ingredients. One slab yields approx. 12 slices.*

|                                                                               |      |
|-------------------------------------------------------------------------------|------|
| MARGHERITA                                                                    | \$29 |
| Tomato sauce, fior di latte, basil                                            |      |
| THREE CHEESE                                                                  | \$32 |
| Tomato sauce, fior di latte, Grana Padano, provola                            |      |
| PEPPERONI                                                                     | \$34 |
| Tomato sauce, mozzarella, lots of pepperoni                                   |      |
| HAM, MUSHROOM & ARTICHOKE                                                     | \$33 |
| Prosciutto cotto, mozzarella, olives, mushrooms, artichokes                   |      |
| MORTADELLA & BURRATA                                                          | \$35 |
| Mortadella, Italian burrata, pistachio pesto                                  |      |
| PROSCIUTTO & ARUGULA                                                          | \$36 |
| Prosciutto crudo, arugula, shaved Parmesan                                    |      |
| MEAT LOVERS                                                                   | \$35 |
| Tomato sauce, Italian sausage, hot capicollo, soppressata, mozzarella         |      |
| VEGETARIAN                                                                    | \$32 |
| Cioffi’s mix of marinated eggplant strips, peppers, mushrooms, and artichokes |      |

LASAGNA

|                                                                                 |                              |
|---------------------------------------------------------------------------------|------------------------------|
| <i>SML (4 people), MED (8-12 people), LRG (16-22 people), XL (22-25 people)</i> |                              |
| UNCOOKED                                                                        | \$44 / \$94 / \$154 / \$182  |
| COOKED                                                                          | \$52 / \$106 / \$174 / \$214 |

|                                                                                                        |  |
|--------------------------------------------------------------------------------------------------------|--|
| CLASSIC MEAT                                                                                           |  |
| Layers of fresh pasta sheets, our signature slow-cooked meat sauce, béchamel, mozzarella, and Parmesan |  |

|                                                    |  |
|----------------------------------------------------|--|
| CHICKEN PESTO                                      |  |
| Chicken, basil pesto, béchamel, sun-dried tomatoes |  |

|                                                         |  |
|---------------------------------------------------------|--|
| SPINACH & RICOTTA                                       |  |
| Sauteed spinach, ricotta cheese, béchamel, and Parmesan |  |

|                                                                    |  |
|--------------------------------------------------------------------|--|
| VEGETARIAN                                                         |  |
| Eggplant, zucchini, mushroom, spinach, Mamma Cioffi’s tomato sauce |  |

PASTA

|                                                                                                                   |                              |
|-------------------------------------------------------------------------------------------------------------------|------------------------------|
| <i>SML (4 people), MED (8-12 people), LRG (16-22 people), XL (22-25 people)</i>                                   |                              |
| <i>Your choice of: Spaghetti, linguine, penne, rigatoni, or gnocchi</i>                                           |                              |
| SIMPLE SAUCE                                                                                                      | \$38 / \$89 / \$138 / \$169  |
| Tomato basil, Alfredo, basil pesto, creamy tomato (rosé sauce), four cheese, or puttanesca                        |                              |
| GOURMET SAUCE                                                                                                     | \$43 / \$105 / \$159 / \$189 |
| Creamy chicken & mushrooms, classic bolognese, lamb ragu’, pesto di pistacchio, amatriciana, or eggless carbonara |                              |

PASTA *continued...*

|                                                                                                             |                             |
|-------------------------------------------------------------------------------------------------------------|-----------------------------|
| MACARONI & CHEESE                                                                                           | \$44 / \$92 / \$152 / \$192 |
| Decadent three cheese sauce, herbs and toasted breadcrumbs                                                  |                             |
| CANNELLONI                                                                                                  | \$48 / \$98 / \$160 / \$198 |
| Hand-rolled pasta sheets filled with ricotta and spinach, baked in a fragrant tomato basil sauce            |                             |
| TORTELLINI / RAVIOLI                                                                                        | \$48 / \$98/ \$160 / \$198  |
| Fresh Italian pasta filled with ricotta cheese, meat, or mushroom. Served with your choice of simple sauce. |                             |
| STUFFED PASTA SHELLS                                                                                        | \$48 / \$98 / \$160 / \$198 |
| Conchiglioni pasta filled with ricotta & spinach or veal & spinach                                          |                             |
| ADD BURRATA                                                                                                 | + \$14 / \$20 / \$26 / \$38 |

RISOTTO

|                                                             |                              |
|-------------------------------------------------------------|------------------------------|
| MUSHROOM RISOTTO                                            | \$42 / \$94 / \$158 / \$198  |
| Mixed BC mushrooms, dried porcini, Parmesan                 |                              |
| SAFFRON RISOTTO                                             | \$42/ \$94 / \$158 / \$198   |
| Carnaroli riso, saffron broth, peas, and Italian sausage    |                              |
| SEAFOOD RISOTTO                                             | \$50 / \$130 / \$180 / \$216 |
| Prawns, calamari, clams, mussels, fish stock, fresh parsley |                              |

VEGETABLE PARMIGIANA

|                                                                                  |                             |
|----------------------------------------------------------------------------------|-----------------------------|
| <i>SML (4 people), MED (8-12 people), LRG (16-22 people ), XL (22-25 people)</i> |                             |
| UNCOOKED                                                                         | \$38 / \$80 / \$130 / \$170 |
| COOKED                                                                           | \$44 / \$108 / \$148/ \$188 |
| EGGPLANT or ZUCCHINI PARMIGIANA                                                  |                             |
| Mamma Cioffi’s tomato sauce, mozzarella, and Parmesan cheese                     |                             |

CHICKEN

|                                                                                                                                                |               |
|------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <i>From our butcher shop, freshly sourced and all natural BC meats</i>                                                                         |               |
| TUSCAN CHICKEN BREAST                                                                                                                          | \$17 / person |
| Rosemary and garlic-marinated chicken breast, grilled over open flame                                                                          |               |
| CHICKEN PARMIGIANA                                                                                                                             | \$18 / person |
| Breaded and fried chicken cutlet, topped with Cioffi’s tomato sauce, Parmesan, and mozzarella                                                  |               |
| CHICKEN SCALOPPINE                                                                                                                             | \$17 / person |
| Tender sliced chicken, sautéed and finished with your choice of classic Italian sauces: lemon white wine, mushroom, or Marsala.                |               |
| ROASTED LEG & THIGH                                                                                                                            | \$10.00 each  |
| Herb infused chicken leg & thigh, roasted to perfection with crispy golden skin                                                                |               |
| WHOLE ROASTED CHICKEN                                                                                                                          | \$42 each     |
| Marinated with extra-virgin olive oil, lemon, herbs and spices, then oven roasted until golden and crispy. Cut into 10 pieces for easy serving |               |
| ROASTED OR DEEP FRIED CHICKEN WINGS                                                                                                            | \$24 / dozen  |
| Choose from: spicy, salt & pepper, or Italian seasonings                                                                                       |               |

PORK

|                                                                            |               |
|----------------------------------------------------------------------------|---------------|
| ITALIAN SAUSAGES                                                           | \$7.00 each   |
| Mild or hot                                                                |               |
| SKINNY ITALIAN SAUSAGES                                                    | \$4.75 each   |
| Mild or hot                                                                |               |
| PORCHETTA                                                                  | \$22 / person |
| 6oz all-natural BC pork belly seared with salsa verde - minimum 8 portions |               |
| LOCAL PIGLET                                                               | Market Price  |
| Roasted – crispy skin, extra-virgin olive oil, garlic, rosemary            |               |

BEEF

|                                                                                             |               |
|---------------------------------------------------------------------------------------------|---------------|
| BARON OF BEEF                                                                               | \$29 / person |
| Pepper crusted AAA Alberta beef slow roasted, braised fennel and market vegetables          |               |
| BRAISED SHORT RIBS                                                                          | \$38 / person |
| Fall off the bone Steamworks beer-braised 6 oz. short rib, accompanied by a rich demi-glace |               |
| PRIME RIB                                                                                   | \$40 / person |
| 7 oz. Canadian Angus Beef prime rib roast, served with a savoury pan jus                    |               |
| TOMAHAWK STEAK                                                                              | Market Price  |
| Ribeye or Porterhouse 32 - 36 oz portions                                                   |               |

VEAL

|                                                                                                                              |               |
|------------------------------------------------------------------------------------------------------------------------------|---------------|
| VEAL PARMIGIANA                                                                                                              | \$19 / person |
| Breaded and fried veal cutlet, topped with Cioffi’s tomato sauce, Parmesan, and mozzarella                                   |               |
| VEAL SCALOPPINE                                                                                                              | \$19 / person |
| Tender sliced veal, sautéed and finished with your choice of classic Italian sauces: lemon white wine, mushroom, or Marsala. |               |
| VEAL SALTIMBOCCA                                                                                                             | \$22 / person |
| Tender sliced veal, Italian prosciutto and fresh sage, sautéed in a light buttery sauce                                      |               |
| VEAL RIB CHOP                                                                                                                | \$54 / person |
| 12 - 13oz with butter sage sauce                                                                                             |               |
| VEAL OSSO BUCO                                                                                                               | \$46 / person |
| 12oz center cut, braised, served with gremolata and au jus                                                                   |               |

LAMB

|                                                                                                           |              |
|-----------------------------------------------------------------------------------------------------------|--------------|
| LAMB POPSICLES                                                                                            | Market Price |
| Marinated and grilled, two per order                                                                      |              |
| BC LEG OF LAMB <i>serves 12-14 people</i>                                                                 | \$215 each   |
| Boneless, herb crusted and slow roasted to perfection, served with a fragrant rosemary jus.               |              |
| BC LAMB SHOULDER <i>serves 8-10 people</i>                                                                | \$179 each   |
| Slow-roasted boneless lamb shoulder, seasoned with aromatic herbs and spices, served with a rich pan jus. |              |
| LAMB SHANK OSSO BUCO                                                                                      | \$31 each    |
| Slow-braised lamb shank in a tomato, wine, and herb sauce                                                 |              |
| WHOLE BC LAMB                                                                                             | \$775 each   |
| Roasted, 18-24kg, served with salsa verde                                                                 |              |